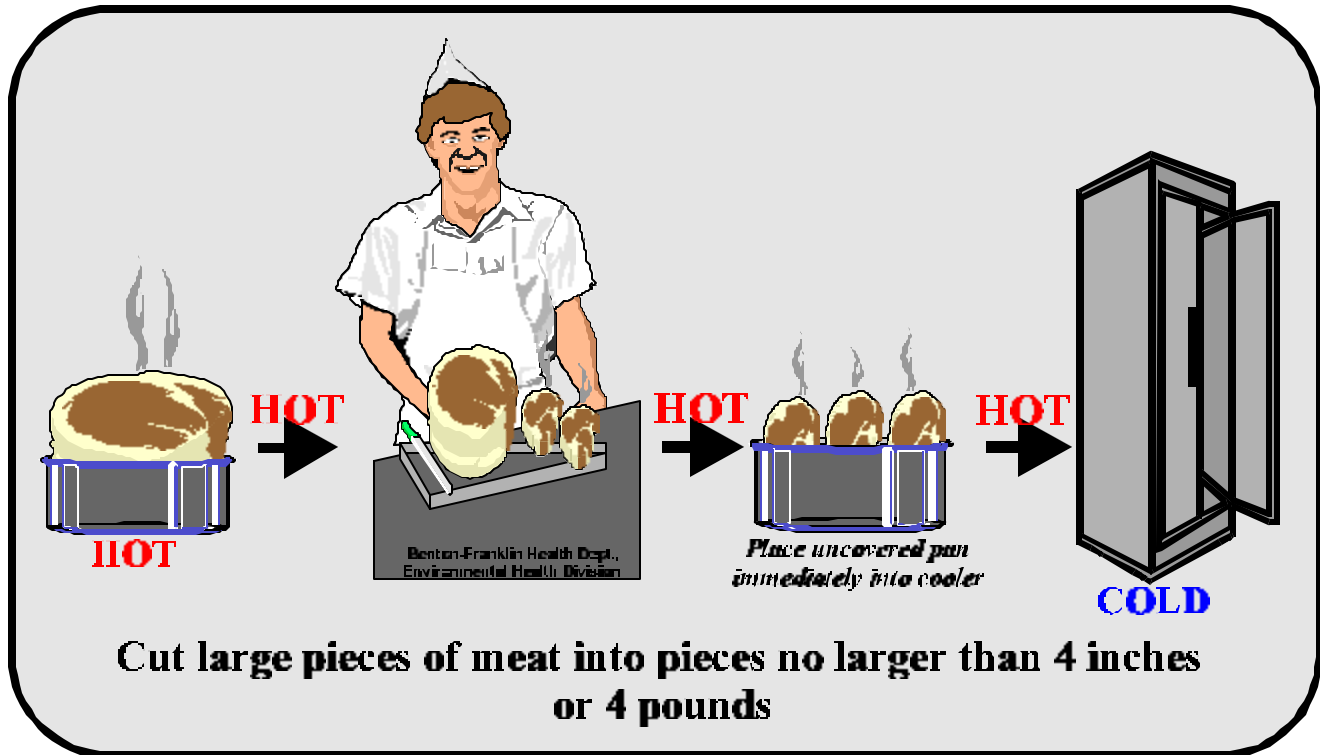


Cooling Large Pieces Of Meat



To cool large cuts of meat such as turkey or roast beef, in a shallow pan follow these steps:

1. Wash your hands.
2. Remove food from heat source.
3. Cut meat into pieces no larger than 4 inches or 4 pounds.
4. Place small pieces in a single layer in a shallow pan.
5. Place the uncovered shallow pan on the top shelf of a refrigeration unit with cooling capability, to protect from cross-contamination.
6. Leave the pan uncovered during the cooling process.
7. Use a metal stem thermometer to monitor the temperature of the food.
8. Once the hot food is cooled to 45 °F or below, cover the pan with either a tightly fitting cover, plastic wrap or aluminum foil.

**Hot food must be cooled to 45 °F or below
as quickly as possible.**